

WOMAN'S HOME PAGE

CHARLES DWYER... Editor

FOR THE
THEATRE
AND DINNER

The Alluring Evening Wrap

By HELEN FALCO

JAPANESE
AND
GRECIAN

Beauty of Line

Is First Essential—Fascinating Things for Smart Wear That Can Be Made At Home.

NOW, if ever, may the home dress-maker achieve most fascinating and easily constructed little evening wraps. Never before has there been such vogue of odd wraps, that depend not upon their elaborateness or workmanship for style and good taste, but upon the individual note or even eccentricity. One may now carry out the wildest fancy and feel quite confident that she will not appear conspicuous. To-day there are any number of cunning little wraps to be concocted.

One very useful and appropriate wrap for nearly every type of gown and almost every time of day is made of black net and bias bands of black silk, which may be made over from an old petticoat or other piece of silk, as the bands are cut on the bias about one and a half inches in width, and then frayed on both edges by pulling through the gatherer of the machine, the gathering being through the centre.

The net should be of the coarse, open-mesh variety, preferably silk, although mercerized cottons are now on the market. If very wide, it may be cut in strips about twenty-four inches in width and of sufficient length to reach to the knees, or even below. The edge should be carefully hemmed, as it stretches easily. This, however, is the most difficult part of its construction, as there remains only the task of applying the silk, which is simple enough.

It is sewed by hand to all the edges of the net and two more rows added about three inches apart. About twelve inches from the foot two rows are sewed, about three inches apart, across the foot.

It is now complete except for draping, which is much more satisfactory if tacked, as it stays in place about the shoulders much better than if merely adjusted for the time being by the wearer.

The net should be laid in two deep, downward turning tucks between the rows of trimming and tacked blindly in the middle and again caught up on either side just under the chin or over the shoulders, but a little looser here than in the centre, as it should fall a trifle broader over the shoulders. It is worn by being either held in place loosely by black velvet ribbon or choux, either of black or a color to match the gown, or may be merely thrown about the shoulders. Such a wrap is shown in the illustration.

A black net coat would be very smart if developed in this fashion. The coat should be quite loosely cut and of simple line. This wrap, developed in net to match the gown over which it is worn or of a harmonizing shade, is exceedingly pretty and dressy.

Marabou feathers contribute not a little to the subtle summer scarf. Applied to the edge and arranged in rows of undulating loops on a long, wide scarf of chiffon, they are most exquisitely light and airy in their fluffy nothingness.

Chiffon, finished with wide bands of metallic embroidery applied to the under side is most rich and beautiful, the weight of the embroidery holding the chiffon in long, undulating folds.

Many women prefer a wrap that has actual warmth, which is, I am sure, a most commendable feature, even though we may pride ourselves on the amount of stored-up heat waves our hardening process has evolved. For these sensible women there are most alluring wraps of veiled silk and bro-



cade, which they interline to their heart's content.

A very handsome wrap was worn the other night at a theatre dinner

given at Delmonico's. It seemed to be constructed entirely from a Paisley shawl of the most beautiful coral and blue design. The center ground was coral and the border of soft, faded blue, picked out here and there with burnt orange and black, with now and then a suggestion of green.

For a young matron, a handsome cloth of gold embroidered in pale coral dragons coiled about the hem

and veiled in gray is most alluring and is far too beautiful to be hidden away

in a closet; when not in use it should be hung in the drawing room.

Fascinating little reticules and bags are being worn now with evening toilettes, dangling at the end of a long velvet band or silken cord. Tucked away inside of small shirred pockets are powder puffs, hair pins and smelling salts, while concealed beneath a coy bow or shirring on the bottom of the bag is a tiny mirror. When these are worn in conjunction with the little frilled caps of lace and tulle, even the most modern toilette assumes an air of quaintness that is at once most refreshing and dainty.

A most fascinatingly graceful adap-

A long and wide piece of chiffon or very sheer liberty silk is chosen. The wrap is suspended from the shoulders and then swathed about the figure in a seemingly careless manner. This is about the most difficult thing in the world to accomplish, for no amateur can achieve this effect, especially on her own figure, and a wrap that is being constantly adjusted soon loses its grace. Therefore it is firmly sewed and held in place by a series of weights.

In the first place, the one end of the cloth down the centre is slit for a distance of a yard, having first been cut on a long, tapering bias. The point of divergence is then held in place for the time being to the centre between the shoulders, and the two ends thus formed draped one over either shoulder to long, loose, cascade-like sleeves, one much longer than the other. They are fastened to a little shoulder strap of ribbon, which is held in place by being tacked to a narrow belt. The point of attachment between the shoulders is now released and allowed to adjust itself in graceful folds down the back, and the other end is held by the upper corner and wound around the body, fastening with a large catch on the right shoulder, the remaining end being hooked beneath the outer folds of the back to a suspended ribbon attached to the little belt. The ends of the sleeves are well weighted, weights also being placed in shoulders to hold them in place and along the edge of the back and in centre back drapery.

A very handsome and more practical coat is shown in Fig. B. It is made of exquisite old blue satin, richly embroidered in deep claret shades of flowers and soft green leaves.

It hangs quite freely from the shoulders, but is gathered in at the hem and caught up in the back so as to form a slight drapery about the hips.

The sleeves are large and roomy, finished with a huge cavalier cuff of black velvet, which also forms the large, loose shawl collar. The edges are finished with a quilling of claret-colored satin ribbon with a corded edge. The coat is lined in the most delicate rose colored chiffon, veiling a white satin lining.

For less formal wear is a wrap shown on the figure at the extreme right. It has admirable lines, combining the simplicity of the Japanese sleeve with ample folds of a Grecian dress.

The shoulders are very short, there being no shoulder seams or arm holes, as the yoke-like top is cut in one with the long panels of the front and back. Gathered to the lower edge in perfectly straight widths is the lower portion, which may be either of chiffon, soft satin, lace or a heavier material. The yoke, sleeves and panel should be of contrasting and heavier material.

The one shown in the illustration is constructed of phosphorescent green panne velvet combined with two-toned green chiffon, the panel being embroidered in gold thread and black jet, while the yoke and sleeves are finished with sables.

The other two coats speak for themselves, being for the most part constructed with an eye to utility as well as for beauty of line.

A most cunning little coat was seen the other evening when on the veranda at the Atlantic Yacht Club. It was made of black and white striped velvet and lined in old gold satin. It seemed to be made by simply putting a width of velvet over each shoulder and sewing them together from the waist line down, the two pieces meeting beneath a long bias of stripes, the intervening "V" shaped piece being filled in with stripes running the through way and cut in one with the high, tight-fitting collar that was finished with a two-inch quilling of black velvet ribbon, which continued on down the front, ending in a huge, flat rosette that held in place the draped-up ends of the coat in front. The sleeves were caught up and draped to suggest a loose tunic sleeve and this draped up the velvet about the hem so it hung in a dolman-like drapery in the back. The little debutante who wore it looked for all the world like a frolicking young zebra in her baby stripes.

FEW PEOPLE CAN COOK ASPARAGUS

Because They Don't Use Proper Care in Preparing It—Here Are Several Recipes of Wide Variety and Directions for Bringing Out Flavor

A JUDGE of good cooking makes the statement that asparagus is tasteless half the time because it is not properly cooked. The hard woody ends should be cut off, the stem then scraped and the asparagus allowed to stand in cold, salted water for a half hour. Stack into a bundle and tie firmly. Have a covered kettle deep enough to let the asparagus stand upright, in about four inches of rapidly boiling water. The green tender tips should not be submerged, and the salt must not be added until it has been boiling ten minutes. By the time the lower part is tender, the tips will be cooked without losing flavor or substance. Serve on buttered toast with cream sauce.

If asparagus is cut up before cooking, the green part must be put in

ten minutes after the other pieces begin to boil. A pinch of soda added to the boiling water in which asparagus, peas or any green vegetable is cooking will help to retain the color and make it tender. Asparagus and peas combine deliciously in salad, ragout or in puree.

Ragout of Peas and Asparagus.

Mince together two lettuce leaves, a sprig of parsley, three young onions, dredge with flour, add a tablespoonful of butter, a grating of nutmeg and a little water. Simmer until the onion is tender, then add equal parts of cooked sweet peas and asparagus cut into small pieces, and heat to the boiling point with the other ingredients. Serve with egg sauce and croutons.

Puree of Peas and Asparagus.

Three pints of cold water, to which is added half a pound of lamb, a slice of bacon and the lower part of a bunch of asparagus, retaining the tips for salad. Simmer gently for an hour and a half and then add a quart of fresh green peas, a sprig of mint, a teaspoonful of minced onion, salt and pepper to taste, and simmer for a half hour longer. Press through a colander, and stir it slowly into a rich, white sauce, made with a tablespoonful of flour, a heaping tablespoonful of butter and one and a half cupful of hot milk. Serve very hot.

Asparagus and Pea Salad.

This is rather an unusual combination, but once tried will be tried again. Take equal quantities of cold cooked peas and asparagus—the latter diced quite fine. Add the same amount of English walnut meats cut into small pieces. Sprinkle with French dressing let it stand in a cool place for a half hour, then mix with mayonnaise and serve on crisp lettuce hearts.

Peas and Carrots.

Wash and scrape some carrots, run them through the coarse knife of the food chopper or dice very fine. Take twice the quantity of peas as you have carrots. Boil the carrots till tender, then add the peas, either cold or freshly boiled. Season with salt and pepper to taste, a teaspoonful of sugar and a generous amount of butter.

English cooks always boil a sprig of

two of mint with peas, removing it before serving, but when peas are combined with other vegetables the mint is seldom used, as the delicate flavor is lost.

Cold cooked peas are a tasty addition to scrambled eggs, and for a luncheon dish either peas or chopped asparagus added to an omelet makes a pleasing change. Served around poached eggs, in circles, the combination of green, white and yellow makes an attractive luncheon dish.

Ice cold asparagus tips with French dressing, resting on a bed of watercress and topped with a spoonful of mayonnaise of sauce tartar, will be found refreshing for a hot day.

Escalloped Asparagus or Peas.

These vegetables may be used alone or in combination for this dish. Make a plain cream sauce, mix with it the diced, cooked asparagus. Butter a baking dish and place in alternate layers, the vegetable, bread crumbs and grated cheese well seasoned, having the crumbs and cheese on top. Dot with butter and brown in a hot oven.

Cream of Green Pea Soup.

Take one quart of shelled peas, one onion, and let them cook for twenty minutes. At the same time put one quart of milk in a double boiler and set on the range. Mix two tablespoonfuls of butter smooth with two tablespoonfuls of flour and gradually pour the hot milk on the mixture, after

which return it to the fire. Remove the onion from the peas, mash them well and rub them through a strainer. Add one teaspoonful of good beef extract or some strong beef stock—about a cupful—season with pepper and salt and stir into the milk. Add one-half a pint of cream and cook for ten minutes. Rub through a puree sieve and serve with croutons.

A bunch of asparagus may be cooked and substituted for the peas, giving cream of asparagus soup, but instead of using clear water, the water in which the asparagus was boiled should be taken. The cream may be omitted, but it adds to flavor and richness.

Macedoine Salad

In a wreath of water-cress on a round platter place a layer of white turnips, finely diced. Surround this with a layer of green peas, then in turn layers of chopped, steamed celery, boiled beets, string beans, carrots and again green peas. Each vegetable should be seasoned and sprinkled with French dressing, and the top row of peas ornamented with a circle of mayonnaise, surmounted by a white lettuce heart and bordered with slices of hard-boiled eggs.

Plum Porridge.

An unusual and delicious dish for Sunday night tea is plum porridge. Immediately after the noon meal put on one cupful of seeded raisins in a pint of cold water. When it reaches

NEW AND CHEAP DESSERT RECIPES

Dishes Made Without Trouble and at Minimum Expense to Add Novelty to the Sunday Night Meal—

the boiling point, push it back to cook slowly—or simmer—all the afternoon, adding water occasionally as it evaporates. Just before serving-time add to the raisins and their liquor one quart or more of fresh milk, a generous piece of butter, some grated nutmeg and salt to taste. Thicken to a creamy consistency with a tablespoonful of flour wet with cold milk. Serve hot in bouillon cups with toasted crackers.

The "Novelty" Dessert.

A freshly baked cottage pudding, or some stale cake—which, however, must be steamed enough to warm—may be the foundation of this novel dessert. As it must be prepared several hours before serving time, it is especially

adapted for a Sunday dinner dessert. Open a quart can of blackberries, pour into an agate saucepan and bring to the boiling point. Move to back of range to keep warm until wanted. Place squares of the warm cake or pudding in an earthenware pudding dish. Cover with generous spoonfuls of the hot berries and juice, then another layer of the cake, packing it in well, then more berries. Alternate until the dish is full, using plenty of the fruit, as the cake will absorb a quantity of juice. Cover with a plate and place thereon a heavy weight—a flat-iron will answer. When cool, put in the refrigerator, and at serving time it should be turned out of the mold and sliced evenly. Serve with thick, rich cream.